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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Specialty
Crops
Inspection
Division

Mixed Commodities

Shipping Point and Market Inspection Instructions

June 2018

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These instructions contain information and guidelines to help personnel of the U.S. Department of Agriculture's (USDA) Specialty Crops Inspection (SCI) Division uniformly apply and interpret U.S. grade standards, other similar specifications, and special procedures.

These guidelines do not supersede the Federal Food, Drug, and Cosmetic Act or any other applicable Federal or State laws or regulations. Compliance with these statutes is mandatory. This publication supersedes any previously issued inspection instructions.

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Inspection instructions are issued by USDA after careful consideration of all data and views submitted. The Department welcomes suggestions for improving the inspection instructions in future revisions.

Comments may be submitted to:

Director, Specialty Crops Inspection Division
Specialty Crops Program
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, DC 20250

These instructions include, but not limited to, all previous correspondence, memos, inspection instructions, or procedures.

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SHIPPING POINT AND MARKET INSPECTION INSTRUCTIONS FOR MIXED COMMODITIES

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GENERAL

The U.S. Standards for Grades of Mixed Commodities were created to provide industry with standards which would allow the certification of lots of mixed products and/or varieties purposely packaged in one container. Examples of these mixed products include, but are not limited to, fruit baskets; vegetable baskets; mesh bags containing red apples, green apples, and oranges; cello wrapped trays containing green and yellow squash; etc.

Do not confuse mixed commodities with fresh cut products (products “ready to use”). Do not grade fresh cut products using the U.S. Standards for Grades of Mixed Commodities.

There are four basic requirements for U.S. Standards for Grades of Mixed Commodities:

- Each commodity or variety must meet the requirements of a grade in the U.S. standards for that commodity, except:
 - **Size** – size is not a requirement for U.S. Mixed
 - **One Color** – a variety of colors can be present (e.g., red apples and green apples)
 - **One Type** – a variety of types can be present (e.g., types of kale, curly or smooth)
 - **Similar Varietal Characteristics** – different varieties can be mixed together (e.g., red Northern onions and Vidalia onions)
 - **Minimum Sample Size Requirements** – no sample size (e.g., minimum 20 pound sample for potatoes would not apply for U.S. Mixed)
- Mixed commodities which contain fresh fruits or vegetables not currently covered by U.S. grade standards may be certified to U.S. Standards for Grades of Mixed Commodities. This means that commodities with no established U.S. grade (e.g., bananas or Asian pears) can be graded as a mixed commodity. Provided they meet the definition of “mixed.”
- When any commodity fails to meet the requirements as to minimum color (e.g., grapes) or minimum maturity/soluble solids (e.g., grapes or kiwi), as defined in U.S. standards for that commodity, the whole lot fails to meet the requirements of U.S. Mixed.
- Any product other than fresh fruits and vegetables included in a container should not be certified. For example, items such as dips, sauces, candies, flowers, nuts, and baked goods, which are packaged with fresh fruits and vegetables, would not be inspected.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the [U.S. Standards for Grades of Mixed Commodities](#).

REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion.

SAMPLE BASIS

As defined in the grade standards:

§51.4252 Sample Basis. The sample basis (count, weight, or equivalent basis) shall be in accordance with sample basis for each commodity, except, when mixed commodities do not have the same sample basis, sampling shall be by weight.

When commodities have the same sample basis, inspect them on that sample basis. One example of this is when the mixed commodities are usually inspected by count (e.g., poly bags with oranges and apples) the inspection for the mixed commodities would be based on count. Another example is when the mixed commodities are usually inspected by weight (e.g., mesh bags with red Northern onions and Vidalia onions), the inspection for the mixed commodities will be based on weight.

When mixed commodities have a different sample basis (e.g., commodities usually inspected by count mixed with items usually inspected by weight; or commodities usually inspected by count mixed with commodities usually inspected by volume), inspect them on weight. Examples of this are fruit baskets that contain apples, oranges, pineapple, and grapes; or a clamshell containing blackberries, raspberries, and blueberries.

SAMPLE SIZE

Since container sizes for mixed commodities can vary greatly, use the following guidelines:

COUNT

For commodities that are done on a count basis, examine at least 50 count from containers with 50 or more specimens. When there are less than 50 specimens per

container, the entire contents must be examined regardless of quality or condition of the lot.

WEIGHT

For commodities that are done on a weight basis (including those that do not have the same sample basis), examine entire contents of the container.

NUMBER OF SAMPLES

As a general rule, examine a minimum of 1% of the lot. For lots of fewer than 300 packages, examine a minimum of 3 samples. For lots over 2,000 packages, sample at the rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different.

TOLERANCES AND APPLICATION OF TOLERANCES

TOLERANCES

§ 51.4253 Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, weight, or equivalent basis, in any lot may fail to meet the requirements of this grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage, including in this latter amount, not more than 1 percent decay, soft rot or wet breakdown.

SUMMARY OF TOLERANCES

	U.S. Mixed
Defects	
A. Total Defects	10%
B. Serious damage (included in A)	5%
C. Decay, soft rot, or wet breakdown (included in B)	1%

APPLICATION OF TOLERANCES

§ 51.4254 Application of tolerances. Individual samples are subject to the following limitations:

- (a) For a tolerance of 10 percent, individual samples may contain not more than one and one-half times the tolerance specified: *Provided*, that the average for the entire lot is within the tolerance specified for the grade.
- (b) For a tolerance of less than 10 percent, individual samples may contain not more than double the tolerance specified: *Provided*, That at least one defective specimen may be permitted in any sample: *And provided further*, That the average for the entire lot is within the tolerance for the grade.

SUMMARY OF APPLICATION OF TOLERANCES

	U.S. Mixed
A. Total Defects	10% x 1-1/2 = 15%
B. Serious damage (included in A)	5% x 2 = 10%
C. Decay, soft rot, or wet breakdown (included in B)	1% x 2 = 2%

¹ At least one defective specimen may be permitted in any sample, provided that the average for the entire lot is within the tolerance for the grade.

NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate must be legible and accurate. Support all information appearing on the certificate with information from the notesheet. All information and notations must be properly recorded so that anyone familiar with inspection procedures can understand them and write a certificate. Notesheets and certificates are prima facie evidence and must withstand legal scrutiny.

Detailed instructions about dates, inspection points, places of inspection, types of carriers, lading, and other items not covered by these instructions may be found in the [General Shipping Point Manual](#), [General Market Manual](#), Federal-State Inspection Certificate (FV-184) Handbook, or [Fresh Fruit and Vegetable Inspection Certificate \(FV-300\) Manual](#). Contact your supervisor for anything not covered in these instructions.

PRODUCT

Use the name “Mixed Commodities” to describe this commodity in the product heading. The type of packaging (e.g., fruit baskets, vegetable baskets, cello trays, etc.) may be mentioned in the “Lot ID” or “Other” section of the certificate. Place a list of the contents in the “Brand/Markings” section of the certificate if marked on the packaging. If more space is needed or this information is not written on the package, a description of the contents may be written in the “Other” or “Remarks” section of the certificate. See [Appendix I](#) for examples.

NUMBER/TYPE OF CONTAINERS

Always report the number of containers. In the market and at shipping point locations for stationary lot certification, always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” When the number of containers available for inspection does not match the application, confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined, report the count at someone else’s authority, but also report the reason for doing so on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for “days-run” certification, the manifest for count typically provided by the applicant is acceptable to use for reporting the number of containers.

BRANDS/MARKINGS

Shipping Point

Report the brand, variety, size, color, Positive Lot Identification (PLI), and other important information appearing on the container on the notesheet and certificate in the appropriate sections.

Market

Report the brand, variety, size, color, count, grade, weight, point of origin, and other important information appearing on the container on the notesheet in the “Brands/Marks” section. On the certificate, report only the brand name and other pertinent information in the “Brand/Markings” section.

ORIGIN

Do not make a positive statement about origin on your own authority; rather, quote the container markings that list the state or country of origin in the appropriate space on the notesheet and the certificate. If origin is not marked, try to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several states.

Shipping Point and Market Inspection Instructions for Mixed Commodities (June 2018)

CONDITION OF PACK

Use the following terms to describe the filling of containers:

Over filled: The pack is too tight, often resulting in crushing. Describe any container bulge in inches and fractions of an inch.

Well filled: The pack is sufficiently filled to prevent movement of the product by being in firm contact with the cover.

Fairly well filled: The pack is not ideal but is between well filled and slack, being tight enough to prevent injury to the product under normal handling conditions.

Slack: The contents are loose and product is well below the top of the container. Report the amount of slackness in inches or fractions of an inch below the top of the container.

TEMPERATURE OF PRODUCT

Temperatures are not normally determined or reported at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that you accurately determine and report the temperature or range in temperatures on each lot. Report pulp temperature regardless of the location of the product, e.g., in the carrier, in a warehouse, or stacked on a platform.

Precool the thermometer to obtain true readings and report all temperatures to the nearest whole degree. Take a minimum of three temperatures for each lot; record the results on the notesheet. Take additional temperatures if the lot is abnormally cold or hot, or if there is a specific request for temperature. Specify the location where you took the temperature in the lot and/or load in greater detail when additional temperatures are taken.

SIZE

Size is not a requirement of the U.S. Mixed grade. Each commodity or variety having U.S. grade standards are exempt from their respective size requirements. When size is marked on the containers, do not attempt to show the range and average in inches or weight, except when there is a specific request to show this information. Size may be reported at the applicant's request in the "Other" or "Remarks" section of the certificate.

POSITIVE QUALITY AND CONDITION FACTORS

In general, ensure products are fresh, crisp, and/or firm (characteristic for the product); and have normal color and odor characteristic for the product. Report these factors in accordance with the commodity grade standards.

DEFECTS (QUALITY AND CONDITION)

§51.4251 U.S. Mixed...

- (a) **Each commodity or variety shall meet the requirements of a U.S. grade in the U.S. standards for the commodity, except for;**
- (1) **size, one color, one type or similar varietal characteristic requirements, and;**
 - (2) **minimum sample size requirements.**

This means that items having an established U.S. grade can be certified to U.S. Mixed as well as items that do not have a grade. Score defects according to the definition for injury, damage, and serious damage in their U.S. grade standards.

If there are no grade standards or no definition for the defect in the existing standards, score defects using the general definitions in the mixed commodity standards. The general definitions for injury, damage and serious damage are:

§51.4256 Injury...means any specific defect defined in the U.S. Standards for the commodity, any other defect, or any combination of defects, which more than slightly detracts from the appearance, or the edible or marketing quality of the commodity.

§51.4257 Damage...means any specific defect defined in the U.S. Standards for the commodity, any other defect, or any combination of defects, which materially detracts from the appearance or the edible or marketing quality of the commodity.

§51.4258 Serious Damage...means any specific defect in the U.S. Standards for the commodity, any other defect, or combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the commodity.

The container markings and contents of each mixed commodity determine the use of the general scoring guidelines for injury, damage, and/or serious damage. All contents in a mixed commodity are graded on their U.S. No. 1 basis (or damage equivalent) unless specifically marked on the package or otherwise requested by the applicant.

Some lots of mixed products may be marked to different grades within the same container. An example of this would be U.S. Extra Fancy apples in a basket with U.S. No. 1 oranges. The inspector would apply the scoring guide for injury on the apples and the scoring guide damage on the oranges. When using scoring guides for both injury and damage, the item applying the damage scoring guide would also be the same in the injury column. See [Inspection Example 3](#) for an example of this scenario.

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay or soft rot are shown under the appropriate headings.

Factors noted with **(Q)** are considered as **QUALITY** only. Quality or “permanent” defects are those that do not change during storage or shipment (e.g., shape and scars).

Report factors noted with **(C)** as **CONDITION** on market certificates. Condition defects are factors subject to change during shipment or storage (e.g., bruising, discoloration, shriveling, and decay).

Factors noted with **(Q or C)** may be considered as **QUALITY** or **CONDITION**, depending on the circumstances.

Use the following defect descriptions when there are no applicable scoring guides and use the general definitions of Injury, Damage, and Serious Damage described in the Mixed Commodity standards.

BRUISING (C)

Bruising may be caused by rough handling, or by the pack being too loose or too tight. The commodity, stage of firmness, and type of pack can influence the amount of bruising found. Disregard small bruises, which are slight and incident to proper handling and packing, unless excessively numerous.

DISCOLORATION (C)

Discoloration is any color which is not the normal color of the commodity, and is not “off-color.” Discoloration usually affects only a portion of a product, but may affect the entire specimen.

When reporting this defect describe the color - yellow, pink, red, brown, black, or other color; and the extent the specimens are affected - entire specimen, spotty, stripes, edges, etc.

MECHANICAL DAMAGE (Q)

Mechanical damage may be the result of careless handling in the field or during packing. When scoring mechanical damage, describe the extent the product is affected.

MOLD (C)

Mold may appear as white, gray, black, or other colors. Mold may appear as tiny spots or larger areas affecting individual pieces of product. When specimens affected by mold have advanced to decay, score as decay.

MUSHINESS (Q OR C)

All commodities must be fresh, crisp, and/or firm. Product that is partially or completely mushy will be considered defects. If the mushiness has advanced to decay, score as decay.

Mushiness appears as a mushy or soft condition affecting the product. The product is soft and may collapse when handled. When the tissue breaks down and disintegrates, score as decay. However, if the tissue does not breakdown or disintegrate, but only collapses without the tissue actually sloughing away but is otherwise soft or mushy, report it as mushy.

SHRIVELING (C)

Commodities must be free from shriveling, other than when very slight. Ignore very slight shriveling. Shriveling appears as wrinkling of the outer layers of a product. Generally, any shriveling will affect the appearance of the individual product.

WILTED OR FLABBINESS (C)

Product that is soft, limp, and drooping will be considered defects and reported as “wilted” or “flabby.” The specimens that generally bend easily without breaking would also be scorable.

DECAY OR SOFT ROT (C)

Product must be free from decay or soft rot. Decay or soft rot may be of any color, and is characterized by a deterioration of tissue. Score decay or soft rot based on the individual product. For example, use “decay” for cauliflower, broccoli, melons, onions, etc.; use “soft rot” for potatoes, carrots, cabbage, etc.

Record soft rot and decay separately on the notesheet and certificate. When products are based on grade standards, use those scoring guides for decay or soft rot. For example: decayed stems on grapes are damage (which would still be scored against the total tolerance, not the restrictive tolerance for decay) and decay affecting the grape berry is serious damage. Tops on carrots may have decay, which is scored as damage and soft rot affecting the roots would be scored as serious damage. See [Inspection Example 5](#).

Always make a statement about decay or soft rot on the certificate, either as the range and average number of affected specimens, or as “no decay” if none is present. Do not report the type of decay on the certificate. However, when the decay is in excess of the tolerance report the degree of advancement as early, moderate, or advanced.

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APPENDIX I – INSPECTION EXAMPLES

EXAMPLE 1: FV-300 NOTESHEET (FRONT)

QUALITY FULL <input type="checkbox"/> COND. HALF <input type="checkbox"/> COND. FULL <input type="checkbox"/> COND. HALF <input type="checkbox"/> LOT SRCHS: <input type="checkbox"/> INSP. BY: <input type="checkbox"/> Assisted by: <input type="checkbox"/>	APPLICANT NUMBER 2 1	A: NUMBER SIZE UNIT GRADE ACCOUNT B: NUMBER SIZE UNIT GRADE ACCOUNT C: NUMBER SIZE UNIT GRADE ACCOUNT D: NUMBER SIZE UNIT GRADE ACCOUNT	DEFECT CODES A: <input type="checkbox"/> B: <input type="checkbox"/> C: <input type="checkbox"/> D: <input type="checkbox"/>	ACTION FV-300 CERTIFICATE NUMBER REVERSES/ SUSTAINS/ AMENDMENTS CONTINUES: <input type="checkbox"/>	REC: M M D D Y Y HOUR MIN A/P PURPOSE PRODUCT TYPE CWT A: <input type="checkbox"/> B: <input type="checkbox"/> C: <input type="checkbox"/> D: <input type="checkbox"/>
CARRIER or LOT IDENTIFICATION: PREFIX NUMBER STATE N O I D		LOADING: Loaded- LO Pily Unladed- PU UNLOADED- UL Lot Inspn. - LI L I	INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 1		
Carrier or LOT IDENTIFICATION: _____ Additional Lot ID: _____ Carrier Type/ Name: _____		Inspection STARTED: m m d d y y Hour Min. A/P 0 4 1 9 1 7 1 0 : 3 0 A M			
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> ON <input type="checkbox"/> OFF		Inspection Completed: m m d d y y Hour Min. A/P 0 4 1 9 1 7 1 1 : 0 0 A M			
Condition of Carrier: _____		APPLICANT: I Got Fruit Address: Somewhere, GA SHIPPER: Here's Your Fruit, Inc. Address: Boogie Down, NY			
INSPECTION SITE: Applicant's Warehouse		Address: Boogie Down, NY			
A : PRODUCT: Mixed Commodities NUMBER OF CONTAINERS 350 Cartons INSP. COUNT: Y TEMPERATURES: 45-48°F		BRANDS/MARKS: "No Brand" Distributed by Here's Your Fruit, Inc., Boogie Down, NY			
B : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____		(Diagonal lines indicating unused sections)			
C : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____					
D : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____					
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED					

FORM FV- 300-N (3-93)

EXAMPLE 1: FV-300 CERTIFICATE

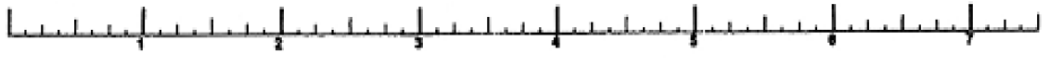
CARRIER OR LOT IDENTIFICATION				Loading		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE					
PREFIX	NO	11	DD	Loaded - LO	Applicant:	I Got Fruit					
NUMBER				Qty. Unit - PU	Address:	Somewhere, GA					
Carrier / Lot ID Stated by:				Unloaded - UL	Inspection:	Here's Your Fruit, Inc.					
Carrier Type / Name:				Lot Insp - LI	Address:	Boogie Down, NY					
Refrigeration Unit:	On	Off	Open	Additional Lot ID:	Inspection Site:	Applicant's Warehouse					
LOT	TEMPERATURES	Product	Brand / Markings:	Origin	Lot ID:	m m d d y y hour min A P M					
A.	45 to 48 °F	Mixed Commodities	"No Brand"; Dist. by Here's Your Fruit, Inc.	O T	Sell By 042117	0 4 1 9 1 7 1 0 3 0 A M					
B.	10 to 10 °F		Boogie Down, NY			Number of Containers: 350 Cartons					
C.	10 to 10 °F					Insp count					
D.	10 to 10 °F					Y					
AVERAGE DEFECTS				OFFSIZE / DEFECTS				OTHER			
00	%	00	%	00	%	Contains: 4 Apples (Red), 4 Pears.					
02	%	00	%	00	%	4 Oranges, and 1 Pineapple					
00	%	00	%	00	%	Apples:					
08	%	00	%	00	%	* Mostly firm ripe, some firm					
	%		%		%	Pears:					
	%		%		%	* Firm					
	%		%		%	* Ground color: Light green					
	%		%		%	Oranges:					
	%		%		%	* Firm					
	%		%		%	Pineapples:					
	%		%		%	* Firm & Turning					
	%		%		%	* Tops: Good green color					
GRADE: U.S. Mixed.								REMARKS:--			
<p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p>								<p>1. The undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.</p>			
<p>Inspector's Signature: <i>I.M. Inspector</i></p>								<p>Market Office: Anywhere, USA</p>			
ESTIMATED TOTAL								\$\$\$\$			

EXAMPLE 2: FV-300 NOTESHEET (FRONT)

QUALITY & COND. FULL: <input type="checkbox"/> HALF: <input type="checkbox"/> COND. FULL: <input type="checkbox"/> HALF: <input type="checkbox"/> LOT SINGLES: <input type="checkbox"/> INSP. BY: <input type="checkbox"/> Assisted by: <input type="checkbox"/>		INSPECTION & CONTAINER: <input type="checkbox"/> <input type="checkbox"/> O.T. (hrs): <input type="checkbox"/> TRAVEL MILES: <input type="checkbox"/> O.T. (hrs): <input type="checkbox"/> OTHER \$: <input type="checkbox"/>		APPLICANT NUMBER 2 1		A: NUMBER SIZE UNIF. DEFECT CODES B: NUMBER SIZE UNIF. DEFECT CODES C: NUMBER SIZE UNIF. DEFECT CODES D: NUMBER SIZE UNIF. DEFECT CODES		ACTION FV-300 CERTIFICATE NUMBER REVERSES/CORRECTIONS CONTINUES: <input type="checkbox"/>	
CARRIER or LOT IDENTIFICATION: PREFIX NUMBER STATE N O I D				LOADING: Loaded- LO Ptlly Unlded- PU UNLOADED- UL Lot Inspn - LI		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 2			
Carrier or LOT IDENTIFICATION: _____ Additional Lot ID: _____ Carrier Type/ Name: _____				Inspection STARTED: m m d d y y Hour Min. A/P 0 4 1 0 1 7 0 9 : 3 0 A M		Inspection Completed: m m d d y y Hour Min. A/P 0 4 1 0 1 7 1 0 : 0 0 A M			
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF		Doors: <input type="checkbox"/> ON <input type="checkbox"/> OFF		APPLICANT: Designer Fruit					
Condition of Carrier: _____				Address: Somewhere, IN SHIPPER: We Ship Designer Fruit					
INSPECTION SITE: Applicant's Warehouse				Address: Anywhere, PA					
A: PRODUCT: Mixed Commodities NUMBER OF CONTAINERS: 350 Cartons INSP. COUNT: Y TEMPERATURES: 45-48°F		BRANDS/MARKS: "No Brand", Dist. by: Designer Fruit Marketing, inc. Small Town, MD							
B: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____		_____							
C: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____		_____							
D: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____		_____							
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED									

FORM FV- 300-N (3-93)

EXAMPLE 2: FV-300 NOTESHEET (BACK)



A	B	C	D										
Pack: WF	Pack: _____	Pack: _____	Pack: _____										
Size: _____	Size: _____	Size: _____	Size: _____										
SCORESHEET													
PLI Number	Other I.D.	TEMP.	Sample	BRJ D/SD	SHA D/SD	Stem/Top Color	Firmness	Color	DK				
	Sell By		(OZ)		GRP	GRP	PIN	ORG	PIN	GRP	GRP	PIN	
None	041617	44	160	(30) 48 0	PIN (4) 6/0	TB	GG	F	R	F	G	Y	0
None	041617	46	160	(25) 40 40	(25) (2) 3/0	G	GG	F	R	F	G	Y	0
None	041617	45	156	(25) 39 0	(3) 4/0	G	GG	F	R	F	TA	Y	(5) 8
None	041617	44	160	(30) 48 0	PIN (1) 2/0	G	GG	F	R	F	G	Y	0
				(28) (6)	(3/0)								(1)
				(25-30%)	(1-4%)								(0.5%)
Contains: Oranges, Pineapple, Grapes													
Grapes:													
Berries: Mostly green, some turning amber; firm: generally firmly attached at capstems													
Stems: Mostly green, some turning brown													
Pineapples:													
Yellow; ripe													
Tops: Good green color													
Oranges: Generally firm													
REMARKS / RESTRICTIONS / SPI													
Restricted to condition only at applicant's request													
CARLOT Basis: _____	REPORTED TO: Joe					INSPECTED BY: <i>I.M. Inspector</i>							
HOURLY Basis: _____	DATE: 4/10/17	TIME: 10:15 AM											
TRAVEL Expenses: _____	REQUESTED BY: Joe					ASSISTED BY: _____							
EXPENSES: _____	DATE: 4/10/17	TIME: 9:00 AM											
EST. TOTAL: \$\$\$													

*U.S. Government Printing Office: 1993 --339-136

EXAMPLE 2: FV-300 CERTIFICATE

CARRIER OR LOT IDENTIFICATION				Loading		Applicant		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
PREFIX	NOI	11	DI	Loaded - LO	Unloaded - UL	Address:	Designer Fruit	Inspection Date	0	4	1	0	1	7	0	9	3	0	A	M
Carrier / Lot ID Stated by:	NUMBER			Lot Insp - LI	Lot Insp - LI	Address:	Somewhere, IN	Inspection Time	m d d y y hour min A/P 0 4 1 0 1 7 0 9 3 0 A M											
Carrier / Lot ID Stated by:	STATE			Lot Insp - LI	Lot Insp - LI	Address:	We Ship Designer Fruit													
Carrier Type / Name:				Additional Lot ID:		Shipper:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
Refrigeration Unit:				Doors:		Address:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
On				Off		Address:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
Open				Closed		Applicant's Warehouse		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
Inspection Site:				Inspection Site:		Anywhere, PA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
Inspection Site:				Inspection Site:		Anywhere, PA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
Inspection Site:				Inspection Site:		Anywhere, PA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE 2												
LOT	TEMPERATURES	Product	Brand / Markings:	Origin	Lot ID	Number of Containers:				Insp count										
A.	45 to 48 °F	Mixed Commodities	"No Brand", Dist. by: Designer Fruit	O T	Sell by: 041617	350 Cartons				Y										
B.	to to °F		Marketing, Inc., Small Town, MD																	
C.	to to °F																			
D.	to to °F																			
OFFSIZE / DEFECTS																				
AVERAGE DEFECTS including SER-DAM -S-Damage 28 % 06 % % % % % % % % % % 03 % 00 % % % % % % % % % % 01 % 01 % % % % % % % % % % 32 % 07 % % % % % % % % % %																				
Bruising (affecting pineapples) (25 to 30%) Shattered Berries (affecting grapes) (1 to 4%) Decay: Early Stages (affecting oranges) (0 to 5%) Checksum																				
Contains: Oranges, Pineapple, and Grapes Oranges: * Generally Firm Pineapples: * Yellow, ripe * Tops: good green color Grapes: * Berries: Mostly green, some turning amber, generally firmly attached at capstems * Stems: mostly green, some turning brown																				
OTHER																				
GRADE: _____ REMARKS: Restricted to condition only at applicant's request																				
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.																				
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.						Inspector's Signature <i>M. Inspector</i>			Market Office: Anywhere, USA		ESTIMATED TOTAL \$\$\$									

EXAMPLE 3: FV-300 NOTESHEET (BACK)

A		B		C		D				
Pack: _____		Pack: _____		Pack: _____		Pack: _____				
Size: _____		Size: _____		Size: _____		Size: _____				
SCORESHEET				QUAL		BRU		SKB		DK
PLI Number	Other I.D.	TEMP.	Sample CT	OIS D SD		I D SD		(ORG) D SD		E
NONE	_____	36	15	(7) 1 0	ORG	(20) 3 1 0	R.APL	0 0		(7) E 1
NONE	_____	34	15	1 0	ORG	1 0 0	R.APL	(27) 4 1	G.APL	E 1
NONE	_____	33	15	0 0		2 0 0	G.R.APL	2 1		0
NONE	_____		15	1 0	ORG	0 0 0		3 0		0
NONE	_____		15	1 0	ORG	3 1 0	R.APL	1 0	G.APL	E 1
NONE	_____		15	0 0		2 0 0	G.R.APL	1 0		0
			90	4 X		11 2 X		11 2		3
Note: Defects affecting oranges are scored on the basis of damage and serious damage per U.S. No. 1 grade markings. Apples are scored on the basis of injury, damage, and serious damage per U.S. Extra Fancy grade markings.				(4)		(12) (2)		(12) (2)		(3)
				(0-7%)		(0-20%)		(0-27%)		(0-7%)
				Affecting ORG		Affecting R.APL				Early Stages
						G.APL	Ground			Affecting G.APL
						Firmness	Color			
		G.APL	R.APL	ORG	G.APL					
Firmness and color statements for above listed samples		F	FR	F	G					
		F	FR	F	G					
		F	FR	F	G					
		F	FR	F	G					
		F	FR	F	G					
				G.APL: Gen. F, GC: Green						
				R.APL: FR						
				ORG: F						
				Fails to Grade U.S. Mixed Account Condition						
REMARKS / RESTRICTIONS / SPI										
CARLOT Basis: _____			REPORTED TO: Guy				INSPECTED BY: _____			
HOURLY Basis: _____			DATE: 3/30/17		TIME: 3:15 PM		<i>I.M. Inspector</i>			
TRAVEL Expenses: _____			REQUESTED BY: Guy							
EXPENSES: _____			DATE: 3/30/17		TIME: 2:00 PM					
EST. TOTAL: \$\$\$										

*U.S. Government Printing Office: 1993 --339-136

EXAMPLE 3: FV-300 CERTIFICATE

CARRIER OR LOT IDENTIFICATION		Loading	
PREFIX: N O I I D	NUMBER: 11	STATE: I	Additional Lot ID:
Carrier/Lot ID Stated by:		Loaded - LO	Unloaded - PU
Carrier Type / Name:		Unloaded - LI	Lot Insp - LI
Refrigeration Unit:	On <input type="checkbox"/> Off <input type="checkbox"/>	Doors:	Open <input type="checkbox"/> Closed <input type="checkbox"/>
LOT	TEMPERATURES	Product:	Brand / Markings:
A	33 to 36 °F	Mixed Commodities	"Sammy's", U.S. Extra Fancy, Red
B	to °F		Delicious Apples, Granny Smith Apples;
C	to °F		U.S. No. 1, CA Navel Oranges; 5 Lbs Net
D	to °F		Wt., Product of U.S.A., 2-1/2 IN. MIN. DIA.
O	AVERAGE DEFECTS	Including SER DAM	Including SER DAM
T	04 %	04 %	00 %
	12 %	12 %	02 %
	12 %	02 %	00 %
	03 %	03 %	03 %
	31 %	21 %	05 %
OFFSIZE / DEFECTS		OTHER	
Quality (Oil Spots) (Affecting Oranges)		Granny Smith Apples:	
Skin Breakdown (0 to 27%) (Affecting Oranges)		* Generally Firm	
Bruising (0 to 20%) (Affecting Mostly Red Delicious Apples, Some Granny Smith Apples)		* Ground Color: Green	
Decay (0-7%) (Early Stages) (Affecting Granny Smith Apples)		Red Delicious Apples:	
Checksum		* Firm Ripe	
		Oranges:	
		* Firm	
GRADE: Fails to Grade U.S. Mixed Account Condition			
REMARKS:			
<p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p>		<p>I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated</p>	
Inspector's Signature <i>I.M. Inspector</i>		Market Office: Anywhere U.S.A.	
FORM FV-300 (10-5-07) Replaces FV-303 (4-86) and FV-395 (1-50) which are obsolete		ESTIMATED TOTAL \$\$\$	



EXAMPLE 4: FV-300 NOTESHEET (FRONT)

ASSTD BY: <input type="checkbox"/> INSP BY: <input type="checkbox"/> LOT SRCHG: <input type="checkbox"/>	QUALITY & COND: <input type="checkbox"/> COND HALF: <input type="checkbox"/> COND FULL: <input type="checkbox"/> COND HALF: <input type="checkbox"/> COND FULL: <input type="checkbox"/> O.T. (hrs): <input type="checkbox"/> MILES: <input type="checkbox"/> TRAVEL: <input type="checkbox"/> O.T. (hrs): <input type="checkbox"/>	APPLICANT NUMBER: 21	A: NUMBER: <input type="checkbox"/> SIZE: <input type="checkbox"/> UNIT: <input type="checkbox"/> GRAVE: <input type="checkbox"/> ACCOUNT: <input type="checkbox"/>	B: NUMBER: <input type="checkbox"/> SIZE: <input type="checkbox"/> UNIT: <input type="checkbox"/> GRAVE: <input type="checkbox"/> ACCOUNT: <input type="checkbox"/>	C: NUMBER: <input type="checkbox"/> SIZE: <input type="checkbox"/> UNIT: <input type="checkbox"/> GRAVE: <input type="checkbox"/> ACCOUNT: <input type="checkbox"/>	D: NUMBER: <input type="checkbox"/> SIZE: <input type="checkbox"/> UNIT: <input type="checkbox"/> GRAVE: <input type="checkbox"/> ACCOUNT: <input type="checkbox"/>	DEFECT CODES: <input type="checkbox"/> A: <input type="checkbox"/> B: <input type="checkbox"/> C: <input type="checkbox"/> D: <input type="checkbox"/>	REVERSE/SUSTAINS/CONTINUES: <input type="checkbox"/> ACTION: <input type="checkbox"/> FV-300 CERTIFICATE NUMBER: <input type="checkbox"/> REG: <input type="checkbox"/> M: <input type="checkbox"/> M: <input type="checkbox"/> D: <input type="checkbox"/> T: <input type="checkbox"/> H: <input type="checkbox"/> R: <input type="checkbox"/> M: <input type="checkbox"/> A: <input type="checkbox"/> P: <input type="checkbox"/> M: <input type="checkbox"/>
CARRIER or LOT IDENTIFICATION: <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			LOADING: Loaded-LO <input type="checkbox"/> Pily Unlded-PU <input type="checkbox"/> UNLOADED-UL <input type="checkbox"/> Lot Inspn.-LI <input type="checkbox"/> <input type="checkbox"/>		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION			
PREFIX: <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			CERTIFICATE NUMBER: EXAMPLE 4		Inspection STARTED: m m d d y y Hour Min. A/P M 0 5 2 2 1 7 0 2 : 0 0 P M			
Carrier or Lot Identification: _____			Inspection Completed: m m d d y y Hour Min. A/P M 0 5 2 2 1 7 0 2 : 4 5 P M		APPLICANT: Very Good Veggies			
Additional Lot ID: _____			Address: Somewhere, AZ		SHIPPER: Very Good Veggie Shippers			
Carrier Type/Name: _____			Address: Anywhere, PA		INSPECTION SITE: Applicant's Warehouse			
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF			Doors: <input type="checkbox"/> ON <input type="checkbox"/> OFF		BRANDS/MARKS: "No Brand" (Film Wrapped Vegetable Tray) Contains: Round Red Potatoes, Yellow Onions, White Onions, Carrots, Red Radishes, Celery; Produce of U.S.A., Net Wt. 3 lbs			
Condition of Carrier: _____			Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED		A: PRODUCT: Mixed Commodities NUMBER OF CONTAINERS: 120 Cartons INSP. COUNT: Y TEMPERATURES: 34-35°			
INSPECTION SITE: Applicant's Warehouse			Condition of Load & Containers: () INTACT THROUGH LOAD () PARTLY UNLOADED		B: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____			
INSPECTION SITE: Applicant's Warehouse			Condition of Load & Containers: () INTACT THROUGH LOAD () PARTLY UNLOADED		C: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____			
INSPECTION SITE: Applicant's Warehouse			Condition of Load & Containers: () INTACT THROUGH LOAD () PARTLY UNLOADED		D: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____			

FORM FV- 300-N (3-93)

EXAMPLE 5: FV-300 NOTESHEET (FRONT)

R EVERSES/ S USTAINS/ C ORECTS:	ACTION FV-300 CERTIFICATE NUMBER CONTINUES:	REO: M M T D Y Y H H O U R M I N A P M PURPOSE PRODUCT TYPE CMT	A: NUMBER SIZE UNIT Sim. GRADE ACCOUNT DEFECT CODES	B: NUMBER SIZE UNIT Sim. GRADE ACCOUNT	C: NUMBER SIZE UNIT Sim. GRADE ACCOUNT	D: NUMBER SIZE UNIT Sim. GRADE ACCOUNT	APPLICANT NUMBER 2 1	QUALITY FALL ON-SITE & HOURS COND. HALF: COND. HALF: O.T. (hrs) COND. FALL: COND. HALF: TRAVEL MILES LOT SROGH: O.T. (hrs) INSP. BY: OTHER \$ Ass'd by:
CARRIER or LOT IDENTIFICATION: PREFIX NUMBER STATE N O I D			LOADING: Loaded- LO Pity Unload- PU UNLOADED- UL Lot Inspn. - LI L I		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 5			
Carrier or LOT IDENTIFICATION: _____ Additional Lot ID: _____ Carrier Type/ Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> ON <input type="checkbox"/> OFF			Inspection STARTED: m m d d y y Hour Min. A/P 0 4 1 2 1 7 1 2 : 0 0 P M		Inspection Completed: m m d d y y Hour Min. A/P 0 4 1 2 1 7 1 2 : 4 5 P M			
Condition of Carrier: _____ INSPECTION SITE: Applicant's Warehouse			APPLICANT: Funny Fruits Address: Anywhere, NY SHIPPER: We Ship Funny Fruits Address: Somewhere, WA					
A : PRODUCT: Mixed Commodities NUMBER OF CONTAINERS 120 Cartons INSP. COUNT: Y TEMPERATURES: 34-35°			BRANDS/MARKS: "Pears-N-Apples" Contains: Red Delicious Apples, Royal Riviera Pears, Carmel Dip and Chocolate Truffle Dip. Produce of U.S.A., Net Wt. 5.2 lbs (Cell Pack- Mixed Fruit Box)					
B : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____			_____ _____ _____					
C : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____								
D : PRODUCT: _____ NUMBER OF CONTAINERS _____ INSP. COUNT: _____ TEMPERATURES: _____								
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED								

FORM FV- 300-N (3-93)

EXAMPLE 5: FV-300 CERTIFICATE

CARRIER OR LOT IDENTIFICATION				Loading		Applicant		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE			
PREFIX	NO	II	DD	NUMBER	STATE	Loaded - LO Fty Und - PU Unloaded - UL Lot Insp - LI	Address: Funny Fruits Anywhere, NY	INSPECTION CERTIFICATE EXAMPLE 5 			
Carrier / LOTID Stated by:		Additional LOTID:		Shipper: We Ship Funny Fruits		Address: Somewhere, WA					
Refrigeration Unit: On <input type="checkbox"/> Off <input type="checkbox"/>				Doors: Open <input type="checkbox"/> Closed <input type="checkbox"/>		Insp. Site: Applicant's Warehouse		m m d d y y hour min A/P 0 4 1 2 1 7 1 2 0 0 P M			
LOT	TEMPERATURES	Product:	Brand / Markings:	Origin	Lot ID:	Number of Containers:		Insp count			
A	34 to 35 °F	Mixed Commodities	"Pears-N-Apples", Contains: Red Delicious Apples, Royal Rivera Pears, Caramel Dip and Chocolate Truffle Dip, Produce of U.S.A. Net Wt. 5.2 lbs	O T	Cell Pack-Mixed Fruit Box	120 Cartons		Y			
B	to to °F										
C	to to °F										
D	to to °F										
OFFSIZE / DEFECTS											
O	AVERAGE DEFECTS	DAMAGE SER-DAMH	including SER-DAMH	including SER-DAMH					OTHER		
	00 %	00 %	%	%					Apples: Mostly Firm Ripe		
	19 %	00 %	%	%					* Mostly Firm Ripe		
	06 %	06 %	%	%					Pears: * Firm Ripe * Ground Color: Light Green		
	25 %	06 %	%	%					Sample Size: Contents of fruit box not including caramel dip and chocolate truffle dip.		
GRADE: Fails to Grade U.S. Mixed Account Condition											
REMARKS:											
<p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p> <p>FORM FV-300 (10-2007) Replaces FV-300 (4-89) and FV-395 (1-90) which are obsolete</p>											
Inspector's Signature						Market Office:		ESTIMATED TOTAL			
<i>/s/ M. Inspector</i>						Anywhere U.S.A.		\$\$\$			